



**PRIVATE ROOM  
DINNER - SET MENU**

**£ 49**

Because it is designed for larger groups, we offer a set menu for the whole table in the evening.

Our Dinner Set Menu offers a selection of seasonal dishes made for sharing; shared snacks and starters, a main course of your choice for the whole party to share served with side bowls of seasonal vegetables, and a dessert

We can cater to all dietary requirements.

Please see a sample menu below. Please note, this is a sample menu, although on the day your menu will follow the same structure with a similar balance of dishes.

**SHARED STARTERS**

Crumbled rye sourdough, raw butter  
Swaledale Lamb croquettes, parsley mayonnaise  
Smoked cod's roe, cured egg yolk, radish  
Buffalo mozzarella, black olive, sea purslane  
Middle White pork & pistachio terrine, cornichons

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**MAIN COURSE**

*Please select ONE of the following for the whole table to share:*

Galloway beef  
Swaledale lamb  
Middle White pork

Potatoes, creme fraiche, lovage || Butter head lettuce, tardivo, preserved lemon, Old Ford

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Neal's Yard Dairy cheese, crab apple, crackers (£10 supplement)

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**DESSERT**

Brandied prune & almond tart, Earl Grey ice cream

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information